

manzo

bisteccheria

BAR MENU

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Steak. Fire. Wine .Italian soul

BAR MENU | SNACKS AVAILABLE MON - FRI 12PM - 6PM

Freshly Shucked Oysters

- *Natural with lemon* 6
- *Caviar* 16
- *Fennel seed vinaigrette* 8
- *Lemon sorbet* 10

Mixed Olives

8

House-baked Schiacciata

- Rosemary, sea salt, oil* 9
- Truffle butter* 12

THE BURRATA BAR

A celebration of Italy's most indulgent cheese, designed for sharing at the table.

Fresh Burrata | House Crostini with your choice of accompaniment: 27

- *Trapanese Pesto - Roasted almonds, semi-dried tomato, olive oil, garlic*
- *Zia Pina's homemade nduja & honey*
- *Chargrilled mortadella, pistacchio crumb*
- *Sicilian caponata eggplant, zucchini, tomato, basil & dark chocolate*

Mini Cheese Plate

21

Gorgonzola dolce, regianno, provolone, parmiagiano, crostini

Antipasto

17pp

Chef's selection of salumi, cheese seasonal grilled vegetables

Wagyu Bolognese Arancini

26

Truffle mayo, pecorino

Mortadella Skewers

22

Chargrilled mortadella, hot honey, lemon

PANINI

All served with shoestring fries.

Pork Cotoletta

26

with frisée lettuce, semidried tomato scamorza

Brined Chicken

25

fresh tomato, pickled carrot, mayonnaise, provolone

Wagyu Cheeseburger

27

30-day aged wagyu cheeseburger, ox heart tomato, onion jam, pickled beetroot, kewpie, provolone

Parmigiana

25

layers of eggplant, tomato, scamorza and parmigiano cheese

PASTA & RISOTTO

Handcrafted pasta and comforting Italian classics elevated through premium ingredients and technique.

Risotto allo Zafferano 35
Saffron risotto, roasted bone marrow, aged parmigiano

Maccheroni Osso Buco 39
Braised beef, tomato, chablis, pecorino

Pumpkin Caramelle 37
Brown butter, sage chips, hazelnuts, amaretti crumble

Spaghetti al Granchio 42
Lemon, parsley, chilli, spanner crab, cherry tomatoes

CONTORNI

Seasonal sides and classic accompaniments designed for sharing around the table.

Polenta Chips | parmesan 15

Shoestring Fries 14

Seasonal Leaf Salad 15

DOLCI

Classic Italian desserts and house-made sweets to finish the Manzo experience.

Pistachio Tiramisu 19
Coffee layered savoiardi biscuits, mascarpone & pistachio cream

Berry Tart 18
Shortcrust, valpolicella, berry compote & custard

Deconstructed Cannolo 15
Ricotta, chocolate, orange gel

Chocolate Fondant 17
Soft centre chocolate cake, vanilla mascarpone, hazelnut cream